RANSOM'S

FAMILY

Receipt Book

1885



FREE TO EVERYONE.

It Contains Many Cooking, Coloring, Painting, and Miscellaneous Receipts—A Calendar, Interest and other Rules—And Many Facts Worth Knowing.

NEW EVERY YEAR.

PUBLISHED BY

D. RANSOM, SON & CO.,

BUFFALO, N. Y.

Baker, Jones & Co., Printers, 222 Washington St., Buffalo, N. Y.

WEAK LUNGS.

WE do not pretend that our medicines *alone and unaided* will *immediately* replace weak lungs with strong ones. Those are charlatans, quacks, and humbugs who have the heartlessness to make such a claim for *any* particular medicine. It would be just as sensible to assert that a certain drug alone would take the place of food to a starving man. The drug might be quite needful, in such a case, to assist by degrees in restoring the strength, but unless some nourishing food can be supplied, the man must die in spite of a world full of medicines. So starving lungs need *their* proper food, which is pure, dry, invigorating air at as uniform temperature as possible. Nourishing, easily-digested diet is also necessary to keep up the strength and allay irritations of stomach, bowels, etc. These once obtained, we would say to all persons with weak lungs that we feel certain they will find in our medicines the much needed assistance which they seek to effect a perfect cure. Instances without number are known to us where people even in the very last stages of Consumption, too poor to seek another climate, and too late in procuring the medicines to avert the fatal end, yet upon hearing of and using those two great remedies, the **King of the Blood** and **Dr. Trask's Magnetic Ointment,** never failed to mitigate their suffering, and in hundreds of cases extend their lives winter after winter when the physicians had declared it impossible to live more than a few weeks. We need not ask; we *know* what these medicines might have done for persons with weak lungs, the first step toward the *early stages* of Consumption, for the country is full of people who live to-day to thank the discoverers of these remedies for lives actually saved by them. The "King of the Blood" acts as a thorough blood-purifier and scrofula cure, and, as Consumption is generally of scrofulous origin, the "King of the Blood" is its greatest foe. This is to be taken internally. Its effect upon the liver, bowels, stomach, and other internal organs, is very beneficial and greatly assists the process of restoration. The "Magnetic Ointment" is to be applied externally. It has wonderful power to mitigate the usual suffering, allay inflammation, soothe irritation, remove the pressure upon the lungs, and thus enable the sufferer to breathe more easily and fully and enjoy nights of rest and refreshing sleep. Thus Nature, relieved of her burden, and well aided, gains time and strength for recovery. We urge the use of these remedies in all cases of Weak Lungs, Asthma, or general debility. A Treatise on Diseases of the Blood, containing many certificates of cures and full directions for using, will be found with each bottle.

For allaying the cough our **Hive Syrup and Tolu** will be found a most valuable aid. It is prescribed throughout the country by the leading physicians.

Back numbers of our Receipt Book for past 3 years will be sent on receipt of 6 cents in postage stamps, or 6 years for 12 cents. See index on 3d cover-page.



RANSOM'S FAMILY RECEIPT BOOK.

1885.

Our Receipts.

The following Cooking Receipts, except those designed expressly for invalids, have not appeared in any previous book. They are carefully selected from the best contributions of persons skilled in each department, and have been thoroughly tested. The Painting and Dyeing Receipts, some of the Miscellaneous Receipts, the Receipts for Invalids, and the Rules, are so constantly useful that they are standard, and we continue them from year to year. We shall continue to issue our book with new receipts every year. Sew or bind them together, and you will need no other receipt book.

Back numbers for last three years will be sent on receipt of six cents in postage stamps. See index on third cover page.

Our Medicines.

All the formulæ of our medicines are the result of careful investigations and experiments conducted by professional and scientific men, some of whom were physicians regularly graduated from the first medical universities of the United States.

To prove our faith in the genuineness of all our claims and the qualities of our Medicines, we make the following propositions:

1st. *For every certificate of cure published by us, which is not a genuine copy of, or extract from, a letter, voluntarily written us by the person whose signature is attached, we will forfeit the sum of* **One Thousand Dollars,** *to be paid to any public hospital mutually agreed upon.*

Heretofore we have usually inserted in our Receipt Book many of such certificates, but deeming it desirable this year to explain more at length the nature of certain diseases and action of the proper medicines, we have inserted but very few for want of space. Many certificates will be found in pamphlets around bottles, and also in back numbers of the Receipt Book. When making inquiries by letter of the writers of these certificates, always inclose a two-cent postage stamp, and this will doubtless insure a reply.

We would here respectfully ask all those who have experienced great benefit from our medicines to state to us the facts, thus through us giving hope to other sufferers.

2d. *Upon a proper request, when we can be assured of the good faith of the inquirer, by* **personal** *reference or application, we will furnish a correct list, showing the names of all ingredients of our medicines.*

Neither of the above offers, we believe, was ever made by the proprietor of any other Family Medicine in the world.

D. RANSOM, SON & CO.,

Proprietors, BUFFALO, N. Y.

WB 100 1885 R21r

Inflammatory Diseases.



DR. TRASK was engaged for twenty years in a course of experiments upon the medical properties and power of vegetables, separate and combined. At the age of seventy years he succeeded in presenting to the world, as the result of his experiments, a combination of vegetable extracts, the power of which, in removing diseases, is unequalled in the annals of medicine. Certain it is that the remarkable and unprecedented success which has attended its application in the cure of diseases stamps it at once as the greatest discovery of the age, and calls for a trial and close investigation of its properties.

IT NEVER FAILS, while there remains sufficient life to restore a natural and healthy action to the capillary vessels of the body and equalize the circulation of the blood. By this means a controlling power is gained over the most malignant forms of disease, which cannot be obtained from any other remedy. Such is the power of this combination, *that it penetrates to every portion of the human frame; every bone and muscle, vein, nerve, ligament is searched out and made sensible of its purfying and healing influence.* Hence it copes as readily with internal as external disease.

NUMEROUS INSTANCES are on record where this remedy has restored health to patients so near the grave that the most powerful internal remedies failed to produce any effect. Such has frequently been the case in Inflammation of the Bowels. No patient ever need die with this disease where the Magnetic Ointment can be obtained.

FOR INFLAMMATORY RHEUMATISM this Ointment is the most complete remedy ever prepared. For Diphtheria, or Putrid Sore Throat, it is unrivalled.

In nine-nine cases out of a hundred it will afford entire relief to the worst cases of Nervous Headache in thirty minutes.

FOR NERVOUS DISEASES this medicine is of immense value. Piles, Affections of the Spine, Rheumatism, Lameness, Ulcerated Sore Throat, Bronchitis, Pleurisy, Croup, Colic, Cholera Morbus, Ague in the Face or Breast, Burns, Chilblains, Scald Head, Scrofula, Salt Rheum, Erysipelas, Inflamed Eyes, Fever Sores, etc., will be immediately relieved by the use of Dr. Trask's Magnetic Ointment.

Price 25 and 40 cents per bottle. Sold by all dealers in medicine.

Soups, Meats, Side Dishes, Etc.

(See many other Receipts in previous books.—See terms for mailing. See Dinner Bills of Fare, page 21.)

GOOD STOCK FOR CLEAR SOUPS.—Five pounds of clear beef, cut from the lower part of the round; five quarts of cold water. Let come to a boil, slowly; skim carefully, and set where it will keep just at the boiling point for eight or ten hours. Strain, and set away to cool. In the morning skim off all the fat and turn the soup into the kettle, being careful not to let the sediment pass in. Into the soup put an onion, one stalk of celery, two leaves of sage, two sprigs of parsley, two of thyme, two of summer savory, two bay leaves, twelve peppercorns and six whole cloves. Boil gently from ten to twenty minutes; salt and pepper to taste. Strain through an old napkin. This is now ready for serving as a simple clear soup or for the foundation of all kinds of clear soups.

MINNIE'S TOMATO SOUP.—To two quarts of stock add one can of tomatoes or twelve fresh ones; boil one hour: add a tablespoonful of flour, strain, let it boil to desired thickness; slice one lemon into bottom of soup tureen and turn over the soup.

SPRING SOUP.—Half a pint of green peas, half a pint of cauliflower, one pint of turnip, carrot, celery and string beans (all the four vegetables being included in the pint), half a cupful of tomato, half a pint of asparagus heads, two quarts of soup stock—any kind will do; three tablespoonfuls of butter, three tablespoonfuls of flour, and salt and pepper. Cook all the vegetables, except the peas and tomato, in water to cover one hour. Cook butter and dry flour together until smooth, but not brown; stir into the stock, which has been heated to the boiling point. Now add the tomato and simmer gently fifteen minutes; then strain. Add the peas and cooked vegetables to the strained soup, and simmer again for thirty minutes. Serve small slices of toasted bread in a separate dish.

COD-FISH BALLS.—One pint of finely-chopped cooked salt-fish, six medium-sized potatoes, one egg, one heaping tablespoonful of butter, pepper, two tablespoonfuls of cream or four of milk. Pare the potatoes, and put on in *boiling* water. Boil half an hour. Drain off all the water, turn the potatoes into the tray with the fish, and mash light and fine with a vegetable masher. Add the butter, pepper, milk and eggs, and mix all very thoroughly. Taste to see if salt enough. Shape into smooth balls the size of an egg, and fry brown in boiling fat enough to float them. They will cook in three minutes. If the potatoes are very mealy it will take more milk or cream to moisten them, about two spoonfuls more. If the fat is smoking in the center, and the balls are made *very* smooth, they will not soak fat; but if the fat is not hot enough, they certainly will. Putting too many balls into the fat at one time cools it. Put in say four or five. Let the fat regain its first temperature, then add more.

CREAMED OYSTERS.—A pint of cream, one quart of oysters, a small piece of onion, a very small piece of mace, a tablespoonful of flour, and salt and pepper to taste. Let the cream, with the onion and mace, come to a boil. Mix flour with a little cold milk or cream, and stir into the boiling cream. Let the oysters come to a boil in their own liquor, and skim carefully. Drain off all the liquor, and turn the oysters into the cream. Skim out the mace and onions, and serve.

POTATO FRITTERS.—One pint of boiled and mashed potato, half a cupful of hot milk, three tablespoonfuls of butter, three of sugar, two eggs, a little nutmeg, one teaspoonful of salt. Add the milk, butter, sugar and seasoning to the mashed potato, and then add the eggs well beaten. Stir until very smooth and light. Spread, about half an inch deep, on a buttered dish, and set away to cool. When cold, cut into squares. Dip in beaten egg and in bread crumbs, and fry brown in boiling fat. Serve immediately.

CABBAGE DRESSING.—Small cup of vinegar, butter size of an egg, one tablespoonful sugar, one teaspoonful salt. *Pour boiling* on two well-beaten eggs and a teaspoonful mustard; return it to the stove until it thickens like a custard, then add one-half teacupful of cream or milk and a little red or black pepper, if desired.

Physicians Use and Recommend

TRASK'S MAGNETIC OINTMENT.

Many eminent physicians have introduced the "Magnetic Ointment" into their practice, and speak in the most enthusiastic terms of its success over a large class of diseases. The following have handed in their names for reference:

Drs. Geo. & Wm. Cleveland, Waterville, N. Y.
Dr. Buckingham, Marshall, N. Y.
Dr. Preston, Sangerfield, N. Y.
Dr. Winder, Oxford, O.
Dr. Twitchell, Clearfield, Minn.
Dr. Bingham, Utica, N. Y.
Dr. Bronson, Clinton, "
Dr. Bissell, " "
Dr. Gibbs, Oxford, O.
Dr. Hubbell, Amelia, O.

DR. JOHN OLIVER, Staunton, Ill., March 25, 1877, says: "My attention having been called to your 'Trask's Magnetic Ointment,' I read the theory of disease, as set forth in your treatise, with care. I am now nearly seventy years of age, and have been engaged in curing disease upwards of forty-five years. My motto has been, 'seize upon truth wherever found.' The theory, as set forth in said treatise, is correct, and the medicine that will give tone and efficacy to the capillary vessels is the thing needed in curing disease. I have tested your Ointment, and find it good for the purpose of toning the pores of the skin. With my discoveries and experience of over forty-five years' practice on that theory of treating disease, I am convinced your Ointment is a fine article."

DR. A. S. PYLE, New Galilee, Pa., April 22, 1875, says: "I am an old physician, having had an extensive practice up to within a few years, and with the greatest pleasure I am constrained to acknowledge that in all my practice of medicine for thirty years, I have not found the equal of your 'Trask's Magnetic Ointment,' in cases for which it is recommended. I consider it the best combination of medicines for an ointment or embrocation that is known. I use it in every case of inflammation—**Inflammation of Lungs, Affections of Liver, Rheumatism, Cancers, Tumors, White Swellings, Ulceration of Bone, Croup,** in short, every case where it is proper to apply an ointment."

See pamphlet around bottle for other physicians' certificates. Also see on page 1 our offer of $1,000 for certificates not genuine.

TO MAKE A CROUSTADE.—The bread for the *croustade* must not be too light, and should be at least three days old. If the loaf is round, it can be carved into the form of a vase, or if long, into the shape of a boat. Have a very sharp knife, and cut slowly and carefully, leaving the surface as smooth as possible. There are two methods by which it can be browned: one is to plunge it into a deep pot of boiling fat for about one minute; the other is to butter the entire surface of the bread and put it into a hot oven, being careful not to let it burn. Care must be taken that the inside is as brown as the outside; if not, the sauce will soak through the *croustade* and spoil it. Creamed oysters, stewed lobster, chicken, or any kind of meat that is served in a sauce, can be served in the *croustade.*

ROYAL CROQUETTES.—Three small, or two large, sweetbreads, one boiled chicken, one large tablespoonful of flour, one pint of cream, half a cupful of butter, one tablespoonful of onion juice, one tablespoonful of chopped parsley, one teaspoonful of mace, the juice of half a lemon, and salt and pepper to taste. Let the sweetbreads stand in boiling water five minutes. Chop very fine, with the chicken, and add seasoning. Put two tablespoonfuls of the butter in a stewpan with the flour. When it bubbles add the cream, gradually; then add the chopped mixture, and stir until thoroughly heated. Take from the fire, add the lemon juice, and set away to cool. Roll into shape with cracker crumbs. Dip in six beaten eggs and then in cracker crumbs. Let them stand until dry, when dip again in egg, and finally in bread crumbs—not too fine. All the crumbs should first be salted and peppered. Fry quickly in boiling fat.

MAYONNAISE DRESSING.—A tablespoonful of mustard, one of sugar, one-tenth of a teaspoonful of cayenne, one teaspoonful of salt, the yolks of three uncooked eggs, the juice of half a lemon, a quarter of a cupful of vinegar, a pint of oil, and a cupful of whipped cream. Beat the yolks and dry ingredients until they are very light and thick, with either a silver or wooden spoon—or, better still, with a Dover beater of second size. The bowl in which the dressing is made should be set in a pan of ice water during the beating. Add a few drops of oil at a time until the dressing becomes very *thick* and rather hard. After it has reached this stage the oil can be added more rapidly. When it gets so thick that the beater turns hard, add a little vinegar. When the last of the oil and vinegar has been added it should be *very* thick. Now add the lemon juice and whipped cream, and place on ice for a few hours, unless you are ready to use it. The cream may be omitted without injury.

SALAD DRESSING WITHOUT OIL.—The yolks of four uncooked eggs, one tablespoonful of salt, one heaping teaspoonful of sugar, one heaping teaspoonful of mustard, half a cupful of clarified chicken fat, a quarter of a cupful of vinegar, the juice of half a lemon, a speck of cayenne. Make as directed for "mayonnaise dressing."

CHICKEN A LA TARTARE.—Singe the chicken, and split down the back. Wipe thoroughly with a damp cloth. Dredge well with salt and pepper, cover thickly with softened butter, and dredge thickly on both sides with fine, dry bread crumbs. Place in a baking pan, the inside down, and cook in a very hot oven thirty minutes, taking care not to burn. Serve with Tartare sauce.

TARTARE SAUCE FOR ABOVE.—The yolks of two uncooked eggs, half a cupful of oil, three tablespoonfuls of vinegar, one of mustard, one teaspoonful of sugar, one-quarter of a teaspoonful of pepper, one teaspoonful of salt, one of onion juice, one tablespoonful of chopped capers, one of chopped cucumber pickles. Make the same as mayonnaise dressing. Add the chopped ingredients the last thing. This sauce can be used with fried and broiled meats and fish, and with meats served in jelly.

WELSH RAREBIT.—Pare the crust from slices of stale bread, toast lightly, and spread with this mixture: One cup grated cheese, one tablespoonful of butter, one-half teaspoonful of made mustard, a good pinch of pepper, one egg, beaten light, one heaping tablespoonful bread crumbs, salt to taste. Lay the toast thus covered (thickly) upon upper grating of a hot oven until nicely browned. Eat very hot.

Read what Trask's Magnetic Ointment has done.

PILES.

There is no disease more torturing, nor one which will more quickly derange the whole nervous system, than this, and yet thousands of sufferers declare that they can get no relief. There may be some cases where the disease is so firmly seated, by reason of a generally disordered system and long continuance, as to be regarded incurable, but they are, after all, exceedingly few. If such cases exist at all, **Trask's Magnetic Ointment** will certainly be of great benefit, reducing the pain to a wonderful extent, and bringing rest and comfort if it cannot entirely cure. But nearly every case of **Piles,** however aggravated and desperate, *can be cured, provided the proper medicine is obtained*, and where hundreds of so-called remedies have been tried and failed, the MAGNETIC OINTMENT has proven successful beyond all parallel. In fact, we sell the Ointment directly to hundreds of people, who, having used it themselves, wish for more to supply their suffering friends. Regarding its effect in this disease we have a multitude of certificates in our office, but can only give space to the two following, one from a physician of large practice:

DR. D. WINDER, Oxford, O., Feb. 15, 1874, says: "I have thoroughly tested 'Trask's Magnetic Ointment' on my own person and also a number of others, and find it the most effectual remedy for inflammatory diseases that I have ever tried. I have been cured of a terrible affliction of five years' standing, with a few bottles, the particulars of which I will give you in a future letter if you wish me to do so. It has cured, also, several cases of **Piles** of long standing."

G. L. FULLMER, Leavenworth, Kansas, Jan. 14, 1881, says: "My wife had been a sufferer from Piles for four or five years. She saw the advertisement of Trask's Magnetic Ointment, and, though she had tried many medicines without relief, she concluded to try this as the last. This was in March, 1880. She is now a well and hearty woman."

Directions for Using in Case of Piles.—Bathe the parts by dashing handfuls of as cold water as you can bear upon them, then dry and anoint thoroughly with the Ointment. This should be done every night before going to bed, and if it can be borne, every morning on rising also.

See on page 1 our reward of $1,000 for spurious certificates.

Pies, Puddings, Desserts, Etc.

(For many other Receipts and "Pie-Crust," "Puff-Paste," "Pudding Sauces," etc., see previous books. See terms for mailing.)

MISS PARLOA'S PUFF PASTE FOR PIES.—One quart of pastry flour, one pint of butter, one tablespoonful of salt, one of sugar, one and a quarter cupfuls of ice water. Wash the hands with soap and water, and dip them first in very hot, and then in cold, water. Rinse a large bowl or pan with boiling water and then with cold. Half fill it with cold water. Wash the butter in this, working it with the hands until it is light and waxy. This frees it of the salt and buttermilk, and lightens it, so that the pastry is more delicate. Shape the butter into two thin cakes, and put in a pan of ice water to harden. Mix the salt and sugar with the flour. With the hands rub one-third of the butter into the flour. Add the water, stirring with a knife. Stir quickly and vigorously, until the paste is a smooth ball. Sprinkle the board *lightly* with flour. Turn the paste on this, and pound quickly and lightly with the rolling-pin. Do not break the paste. Roll from you and to one side; or, if easier to roll from you all the while, turn the paste around. When it is about one-fourth of an inch thick, wipe the remaining butter, break it in bits, and spread these on the paste. Sprinkle lightly with flour. Fold the paste, one-third from each side, so that the edges meet. Now fold from the ends, but do not have these meet. Double the paste, pound lightly, and roll down to about one-third of an inch in thickness. Fold as before, and roll down again. Repeat this three times if for pies, and six times if for *vol-au-vents*, patties, tarts, etc. Place on the ice, to harden, when it has been rolled the last time. It should be in the ice chest at least an hour before being used. In hot weather if the paste sticks when being rolled down, put it on a tin sheet and place on ice. As soon as it is chilled it will roll easily. The less flour you use in rolling out the paste the tenderer it will be. No matter how carefully every part of the work may be done, the paste will not be good if much flour is used.

TO MAKE A PIE, By Miss Parloa.—Butter the pie plate (tin is the best), and cover with paste that has been rolled very thin. Roll a strip of paste long enough to go around the plate, and cut in strips an inch wide. Wet the edge of the plate with water, and put a strip of paste on it. Fill with any kind of prepared fruit. Have the paste in a roll, and cut enough from the end to cover the pie. Sprinkle the board lightly with flour, and place the paste upon it. Flour the rolling-pin with the hand. Roll from you and to one side until the paste is the right size. It must be much larger than the plate. In the center cut a slit about half an inch long. Cover the pie, having the paste "*fulled*" on, as it shrinks in the baking. The oven must be hot at first, and after the first fifteen minutes the drafts must be closed. A mince pie will require one hour to bake, and an apple pie fifty minutes. Peach, and nearly all other fruit pies, require the same time.

MINNIE'S LEMON PIE.—Four eggs, one cup sugar, juice of two lemons, one cup of cold water, one tablespoonful of flour. Have your paste ready and pour mixture in. Bake slowly half an hour. Save the whites and beat to a stiff froth with one cup of pulverized sugar. Spread over the top, return to oven and let it brown.

SLICED APPLE PIE.—One pound of prepared flour, three-fourths pound of butter, ice water to make stiff dough. Pare, core and slice juicy pippins; put a layer within the crust; sprinkle sugar liberally over it, strew half a dozen whole cloves upon this, then more apples, etc., until the dish is full. Cover with crust and bake.

GRAPE PIE.—Pop the pulps out of the skins into one vessel, and put the skins into another. Then simmer the pulp a little and run it through a colander to separate the seeds. Then put the skins and pulp together and they are ready for jugging, or for pies. Pies prepared in this way can hardly be distinguished from plum pies.

DRIED PLUM PIES.—Soak the plums, and stew them gently; season them with spice and sugar to taste; put a puff paste on to the plate, then put a layer of the plums, stewed; roll out a piece of paste thin, cover them, add another layer of plums, and cover for the last time. You may have as many stories to your pie as you choose.

DIRECTIONS FOR USING

TRASK'S MAGNETIC OINTMENT.

In all *acute attacks*, let the Ointment be thoroughly heated in. In all cases where the Magnetic Ointment is applied to the *whole surface* of the body, stimulating drinks should be given freely, but this will not be necessary when used only on a part of the body.

IN ACUTE INFLAMMATION OF THE LUNGS, it should be applied very freely to the chest and the back, between the shoulder-blades, once in 12 hours (night and morning), and faithfully rubbed and heated in. In **Consumption** and all affections of the **Lungs** and **Bronchial Tubes** apply freely at night.

FOR ULCERATED SORE THROAT.—Spread a thick coating of the Ointment on a fold of woolen cloth and bind about the part affected. If the soreness is not entirely gone in 12 hours, renew the Ointment. It is well to apply it in this manner whenever there is soreness or pain in the region of the lungs, or in case of a protracted cough.

CROUP OR RATTLES.—For this dangerous disease the Magnetic Ointment may be relied on as an unfailing remedy, if applied in season. Apply profusely to the throat and chest and heat it in. Ransom's Hive Syrup and Tolu should be used in connection with the Ointment. See remarks on Ransom's Hive Syrup and Tolu in other parts of this book.

DIPHTHERIA (PUTRID SORE THROAT).—Trask's Magnetic Ointment will certainly prevent and cure these alarming diseases if used early. Apply to the throat and chest and cover with a hot flannel.

PILES.—In cases of Piles it acts like a charm, affording positive relief; there is no liniment in the world equal to it for the cure of Piles. Apply to the parts affected and across the small of the back.

ULCERATED SORES, SALT-RHEUM, SCROFULA, FEVER-SORES, SCALD HEAD.—These are usually obstinate affections, and it will require some perseverance in most diseases of this class to effect a cure. Let the sores be cleansed every morning with soap-suds made of Castile soap and soft water. Apply the Ointment once in 12 hours to the parts affected and to the bottoms of the feet. It will reduce the inflammation, open the pores, extract all the irritating humors and heal the sores without endangering the health. Our King of the Blood should be used in connection with the Ointment for this class of diseases. See remarks on King of the Blood in other parts of this book.

INFLAMED OR SORE EYES.—Apply the Ointment to the temples and eyelids, sides of the nose, and across the back of the neck. It takes out all inflammation and heals them with wonderful rapidity.

NERVOUS PAIN OR IRRITABILITY.—It quiets the nerves at once, and affords the patient ease and rest. It should be applied, not very profusely, beginning at the temples and passing over the whole surface.

NERVOUS OR SICK HEADACHE.—Apply the Ointment freely to the forehead and temples and back of the neck; also to the soles of the feet and palms of the hands. It will relieve the severest headache in *thirty minutes.*

APPLE MERINGUE PIE.—Line two pie-dishes and fill with good apple-sauce, well sweetened, and seasoned with nutmeg. Bake until just done. Draw to the oven door and spread with a meringue made by whipping stiff the whites of three eggs for each pie, sweetening with a tablespoonful of sugar for each egg. Beat until you can make a clean cut in it, and spread three-quarters of an inch thick upon each pie. Shut the oven door until the meringue is well set. Do not let it scorch. Eat cold.

MRS. M.'S RICE PUDDING.—One coffee-cup of rice, four cups of milk, eight tablespoonfuls of sugar, one teaspoonful of salt, butter size of an egg, melted; nutmeg and cinnamon to taste. Wash and pick over the rice and soak in two cups of milk two hours. Then add the rest of the milk, sugar, salt, butter and spice. Bake two hours.

"NIGGER HEAD," OR PLUM PUDDING. (Splendid.)—Three cups of flour, three eggs, one cup of raisins, two cups currants, one-half cup of butter, one cup of sweet cream, three teaspoons baking powder, one teaspoon of cinnamon, one of cloves, one of allspice, one-half cup of sugar, one-half cup of molasses. Steam three hours.

BREAD AND BUTTER PUDDING.—Take small slices of bread and butter, enough to fill a medium-sized pudding-dish. Make a custard of one pint of milk, four eggs, one large cup of sugar. Flavor with nutmeg, pour over and bake.

RHUBARB PUDDING.—Prepare the stalks as for pies; cover the bottom of a buttered pudding dish with slices of bread and butter; cover with the rhubarb cut into short pieces; sprinkle abundantly with sugar; then put on another layer of bread and butter, and so on until your dish is full. Cover and steam, while baking, half an hour. Remove the lid and bake ten minutes, or until browned. Eat hot with sauce.

RACHEL PUDDING.—One quart of bread crumbs, one of apples, cut very fine; half a cupful of suet, chopped very fine; one cupful of English currants, the rind and juice of two lemons, four eggs, well beaten. Mix thoroughly. Grease a pudding mould and put the mixture in it. Steam three hours, and serve with rich wine sauce.

DOWN-EAST PUDDING.—One pint of molasses, one quart of flour, one tablespoonful of salt, one teaspoonful of soda, three pints of blackberries. Boil three hours, and serve with sauce made in the following manner:

One teacupful of powdered sugar, half a cupful of butter, one egg, two teaspoonfuls of *boiling* water, one o brandy. Beat the butter to a cream, and add, very gradually, the sugar and brandy. Beat in the yolk of the egg, and, when perfectly creamy, add the white, which has been beaten to a froth; then add the water, and stir very carefully.

CUSTARD SOUFFLE.—Two scant tablespoonfuls of butter, two tablespoonfuls of flour, two tablespoonfuls of sugar, one cupful of milk, four eggs. Let the milk come to a boil. Beat the flour and butter together; add to them, gradually, the boiling milk, and cook eight minutes, stirring often. Beat the sugar and the yolks of the eggs together. Add to the cooked mixture, and set away to cool. When cool, beat the whites of the eggs to a stiff froth, and add to the mixture. Bake in a buttered pudding dish for twenty minutes in a moderate oven. Serve *immediately*, with creamy sauce.

EVE'S PUDDING.—Six eggs, six apples, six ounces of bread, six ounces of currants, half a teaspoonful of salt, nutmeg. Boil three hours, or steam four. Serve with wine sauce.

SOFT CARAMEL CUSTARD.—One quart of milk, half a cupful of sugar, six eggs, half a teaspoonful of salt. Put the milk on to boil, reserving a cupful. Beat the eggs and add the cold milk to them. Stir the sugar in a small frying-pan until it becomes liquid and just begins to smoke. Stir it into the boiling milk; then add the beaten eggs and cold milk, and stir constantly until the mixture begins to thicken. Set away to cool. Serve in glasses.

DIRECTIONS FOR USING

TRASK'S MAGNETIC OINTMENT.

(CONTINUED.)

A BURN will heal quicker upon applying **'Trask's Magnetic Ointment** than with any other remedy. The pain will be relieved at once, and no scar will be left from the injury. The burned part should be thickly covered with the ointment and cloths kept on to exclude the air.

A CUT OR BRUISE will soon cease to cause suffering, and the ruptured flesh and skin will knit together and recover their usual color and smoothness with almost magical rapidity. Use as in case of burns.

SORES of all kinds, whether old or new, will heal in a wonderfully short space of time. If there is any proud flesh or putrid matter it will soon disappear, to be replaced by firm, healthy flesh. The sores should be washed daily with soap and water, after which apply the Ointment, and wrap firmly with cloths.

CORNS can be cured by shaving them closely and wrapping them in the Ointment, or heating it in by the fire every night.

CHAPPED HANDS will become smooth and soft by a few applications of the Ointment.

CHAFING is speedily relieved by applying the Ointment to the parts affected every night and morning for several days. Mothers of small children will never be without it after one trial, and men who are on their feet constantly will find great relief in this remedy.

SPRAINED LIMBS will most kindly heal, and become greatly reduced in size when swollen, by the use of the Magnetic Ointment.

CHILBLAINS AND FROZEN LIMBS are quickly cured by the Ointment. Keep away from the fire, take the frost out in snow or ice water, then wrap them up in the Ointment. Renew the Ointment once in twelve hours. They will cause no pain after the first frost is out, and will be entirely well in a few days.

BACKACHE, and all spinal irritations, will surely subside under the influence of the Ointment. The Ointment should be rubbed on very freely, and the rubbing should be kept up for nearly one hour. Repeat every two or three days until cured.

CANCERS, although we do not claim they can be wholly cured by the Ointment if the disease has progressed too far, can yet be greatly modified, and the patient benefited by the Ointment. If, taken at right time, and the Ointment used in connection with our blood purifier, King of the Blood, referred to in other parts of this book, cures will be effected.

PIMPLES and all other scrofulous eruptions will disappear by use of the Magnetic Ointment and King of the Blood.

AND FINALLY, when there is any soreness, inflammation, swelling, lameness, or aching of any kind, relief and cure may be found in this Ointment, which should always be kept on hand. Persons should not wait until accident or disease occurs, and then be obliged to send post-haste for the medicine. The testimony of all who have used the Magnetic Ointment is that they "*can't get along without a bottle of it always in the house,*" so convenient and effective is it in preventing a threatened attack of disease, or in case of injury or sudden disorder.

Bread, Breakfast, Tea and Sweet Cakes.

(For many other Receipts and "Prepared Flour," "Home-made Baking Powder," see previous books. See terms for mailing.)

YEAST.—Put two quarts of water and two tablespoonfuls of hops on to boil. Pare and grate six large potatoes. When the hops and water *boil*, strain the water on the grated potatoes, and stir well. Place on the stove and boil up once. Add half a cupful of sugar and one-fourth of a cupful of salt. Let the mixture get blood warm; then add one cupful of yeast, or one cake of compressed yeast, and let it rise in a warm place five or six hours. When well risen, turn into a stone jug. Cork this tightly, and set in a cool place.

As poor yeast is the chief cause of poor bread, pains should be taken to make yeast properly and to keep it well. It must never be allowed to stand in a warm room after it has risen, and the jug in which it is kept should be carefully washed and *scalded* each time the yeast is renewed. As much care must be taken with the stopper as with the jug.

When it is convenient to get fresh cakes of Fleischmann's compressed yeast, it will be much better and cheaper to use them than to make your own. This yeast is wholly free of any injurious substance, and with it good bread can always be made, provided the flour is good and the rules are followed.

YEAST BREAD.—One cupful of Indian meal, two quarts of flour, one pint and a half of boiling water, one tablespoonful of sugar, one teaspoonful of salt, half a cake of compressed yeast. Pour the boiling water on the Indian meal. Stir well, and set away to cool. When blood warm add the yeast, salt and sugar to it. Stir this mixture into the flour, and proceed as usual.

SWEET BROWN BREAD.—One quart of rye flour, two quarts of Indian meal, one pint of Graham flour, all fresh, half a teacupful of molasses or brown sugar, half a pint of potato yeast, and salt. Mix into as stiff a dough as can be stirred with a spoon, using warm water for wetting. Let it rise several hours or over night, then bake five or six hours.

CORN CAKE.—One quart of milk, one pint of Indian meal, two eggs, one teaspoonful of salt, butter the size of an English walnut. Let the milk come to a boil, and gradually pour it on the meal. Add the butter and salt, and beat well, and set away in a cool place. Do this at night. In the morning beat thoroughly. Beat the eggs well and add them. Pour the mixture into buttered deep earthen plates. Bake from twenty to thirty minutes. Success depends upon a good beating of the cake in the morning.

RAISED MUFFINS.—One pint of warm milk, half a cake of compressed yeast, or half a cupful of liquid yeast; one quart of flour, one tablespoonful of butter. Beat two eggs well, and add them and the salt, butter and yeast to the milk. Stir gradually into the flour. Beat until the batter is light and smooth. Let it rise four hours in a warm place. Fill buttered muffin pans two-thirds to the top with the batter, and let them stand until the batter has risen to the brim. Bake half an hour.

RICE MUFFINS.—One pint of milk, one quart of flour, one pint of boiled rice, three eggs, two tablespoonfuls of sugar, one teaspoonful of salt, one of soda, two of cream of tartar. Mix the sugar, salt, soda and cream of tartar with the flour, and rub through a sieve. Beat the eggs and add to the milk. Stir gradually into the flour. When a smooth, light paste, add the rice. Beat thoroughly. Bake thirty-five minutes in buttered pans. Three dozen muffins can be made from the quantities given.

BUTTERMILK ROLLS.—Take two coffee cups of buttermilk, and stir into it one teaspoonful of saleratus dissolved in a little hot water, and stir into this about five cups of flour; beat this up lightly, and bake in French roll pans, the same as cream of tartar rolls. These are very nice. This will make two roll pans full.

FEATHER CAKE.—One cup of sugar, one of milk, two scant cups of flour, one egg, one tablespoonful of butter, half a teaspoonful of saleratus, one of cream of tartar, and flavor to taste. Soften (but do not *melt*) the butter, and beat it with the sugar and egg; then add the milk, and then the flour mixed with the saleratus and cream of tartar. Bake in shallow pans in a quick oven.

RHEUMATISM.

What is it, and how can it be cured?

HOW MANY poor afflicted beings have lived through years in hourly agony from Chronic Rheumatism, their muscles contracted, joints swollen, bodies distorted, even features twisted out of all recognition, until what was before a splendid specimen of manly vigor, or womanly beauty becomes a repulsive deformity! How many, suffering from Acute or Inflammatory Rheumatism, have lain for days and weeks scarcely able to move a limb, their nights sleepless except for opium, their days full of almost unendurable torture, almost praying for death as their only relief!

OF ALL DISEASES which the human flesh is heir to, the most widely spread, at the same time one of the most lingering, painful, and least understood, is Rheumatism Therefore, from it physicians reap their richest harvests.

RHEUMATISM is not a disease of bone, or of tendons and ligaments. It is simply and absolutely nothing more nor less than an inflammation of what is called the fibrous tissue—a tissue or membrane full of little fibres or threads lying around and near to the joints of the body, and among the tendons and ligaments as well as some of the internal organs. When this tissue becomes suddenly inflamed, until the muscles at the joints are very red, swollen and tender, so that it is impossible to move the limbs, and when you have a high fever and cannot bear to be touched, you have *Acute* or Inflammatory Rheumatism. When you become gradually lame in parts of the body, showing that the fibrous tissue is slightly inflamed, and that the heat is drying up the fluid or natural oil that lubricates or *oils* the joints, and you have repeated attacks every time you get cold or wet, you have *Chronic* Rheumatism. The immediate cause of both kinds is exposure to cold and dampness, hence poor laboring people are most frequently the sufferers. The *primary* cause, however, is frequently impurity of the blood, debility from indigestion and exhaustion, and loss of the natural magnetism or electric force of the system. To correct these conditions is the great necessity, and this has been attained to perfection in the great discovery of **Dr. Trask's Magnetic Ointment.** This penetrates with magic rapidity to the very fibrous tissues which are the seat of the disease, arrests the inflammation at once, while by its action upon the skin it restores the healthy magnetic or electric balance of the system, reinvigorates the exhausted energies, and increases the activity of the blood circulation. The Ointment should be heated and thoroughly rubbed in upon the parts affected until the flesh and skin seem to be thoroughly saturated with it, and the parts then wrapped with warm flannel. See pamphlet around bottle for many testimonials. In some cases of Chronic Rheumatism there may be a possibility that its cause is hereditary, that it is of a scrofulous or syphilitic origin, and that therefore the blood is very corrupt. In such cases not only the Ointment should be faithfully used, but our **King of the Blood,** the best blood purifier ever given to the public, and the preparation of a regular physician of over twenty years' practice, should be taken according to the directions to be found on the bottle See what is said of this valuable medicine in other parts of this book.

MRS. E. SPAULDING, Aurora, N. Y., Oct., 1872, says. "This may certify that I have been troubled with **Rheumatism** so severely, that for three months I could not sleep much nights. My hands swelled exceedingly, and my fingers were drawn out of shape. I tried most all the remedies I could hear of, without any particular benefit, until I finally used 'Trask's Magnetic Ointment,' which completely cured me. I used three bottles only."

SOUR MILK BISCUIT.—Rub half a spoonful of butter or lard into one quart of flour, and wet it with one quart of sour milk, into which you have previously stirred one teaspoonful of saleratus, which had been dissolved in a little hot water. Use as much more flour as you find necessary to make the dough stiff enough to roll out. Roll on the board about an inch thick and cut with a biscuit cutter. Bake in a quick oven. If you use lard for shortening, add one teaspoonful of salt.

GRIDDLE CAKES.—*Sour Milk or Buttermilk Cakes.*—Two coffee cups of sour milk or buttermilk, one teaspoonful of saleratus dissolved in a little hot water, and flour enough to pour. Grease the griddle with a piece of fat salt pork, and fry the cakes a light brown.

RICE CAKES.—Make with sour milk, as directed above, and add two well-beaten eggs, one cup of boiled rice, and one teaspoonful of salt. They require a longer time to fry than the plain do, but are very nice.

INDIAN CAKES.—Make as the first, using half flour and half Indian meal, and one teaspoonful of salt. These require a longer time to fry than when made with all flour.

COFFEE ROLLS.—Take twelve cups of flour, one of white sugar, one half of butter or lard, one of yeast, one grated nutmeg, and three eggs. Mix with three large cups of warm milk, and let it rise over night; if well risen in the morning, knead and set in a cool place until three o'clock in the afternoon, then shape into long rolls, as you do White Mountain rolls, and let them rise one hour and a half. Bake half an hour in a moderate oven. When done, glaze them with a little milk in which a little brown sugar has been dissolved, and set them back in the oven for two minutes. These are for tea. They are nice, sliced thin, when cold.

BUNNS.—Bunns are made the same as coffee rolls, with the addition of two cups of English currants. They are shaped like biscuit, only a little smaller.

FLOUR DROP CAKES.—One pint of new milk, four eggs, two tablespoonfuls of sugar, half a cup of butter, and four and a half of flour. Beat the eggs to a froth, melt the butter and turn upon the eggs with the milk and sugar; then stir in the flour, and bake in earthen cups one hour.

TEA CAKE.—One spoonful of butter, one cup of sugar, one of milk, one teaspoonful of saleratus, two of cream of tartar, and one pint of flour. Beat the sugar and butter together, and then the two eggs; next stir the milk with them, and then stir in the flour in which the saleratus and cream of tartar have been thoroughly mixed. Turn it, about an inch deep, into shallow pans, and bake in a quick oven. To be eaten warm.

BERRY CAKE.—Make the same as tea cake, only measure the pint of flour *before* it is sifted, and stir in one pint of blueberries.

MINNIE'S SPONGE CAKE.—Ten eggs, one pint of sugar, three-fourths pint of flour. Beat whites and yolks separately. Add sugar to yolks, beat thoroughly. Add whites after beating well. Add flour, sifted. Bake immediately.

APPLE CAKE.—Wash clean two cups of sliced dried apple, and soak over night; in the morning chop one-half of them, and stew them all slowly in two cups of molasses, until they are dark. One cup of butter, two of sugar, two of chopped raisins, two-thirds of sour milk, four eggs, two teaspoonfuls of saleratus, five cups of flour, and all kinds of spice. Put together as directed for raisin cake, and stir in the apple and raisins last. Bake in loaves in a moderate oven, from two hours and a half to three.

RAILROAD CAKE.—One cup of sugar, one-half of milk, one and a half of flour, two tablespoonfuls of butter, two eggs, one teaspoonful of cream of tartar, and one-half of saleratus. Flavor with lemon, and bake in thin sheets. Put together as directed for plain cup cake.



"Dr. Ransom's Hive Syrup and Tolu," in addition to ingredients for ordinary Hive Syrup, contains Balsam of Tolu, Decoction of Skunk Cabbage Root, Lobelia and Hops; a combination that must commend it to everyone as a superior remedy for **Croup, Whooping Cough, Asthma, Bronchitis, Coughs, and Colds**; indeed, for all affections of the Throat and Lungs where a cough medicine is necessary. This Syrup is carefully prepared under the directions of a regular physician of over twenty years' practice, whose signature is attached to the directions on the bottle. Its very pleasant taste makes it an agreeable medicine for children; every person should keep a bottle of Ransom's Hive Syrup and Tolu in the house, not only as a universal Cough Medicine, but a sure and ready remedy for sudden attacks of **Croup** among the children. It is a sure remedy for distressing attacks of **Asthma,** affording relief in a very short time. Full directions, both in English and German, are pasted on each bottle.

Reader, try one bottle of this superb article. Dose for children of one year, ten to twenty drops; from eight to ten years, twenty to forty drops. For sudden Croup attacks, the dose should be repeated every fifteen minutes until it operates as an emetic. For adults, as an expectorant, from one-half to a teaspoonful.

Remember that **Consumption** is caused, in most cases, by neglecting a slight cough.

"Dr. Ransom's Hive Syrup and Tolu" is for sale by dealers in Medicine throughout the country. Small bottles contain four, and large bottles eight ounces by weight. Price 35 and 50 cents.

PRESERVES, PICKLES, FANCIES, ETC.

(For other Receipts, "Canned Fruits," "Marmalades," "Pickles," etc., see previous books. See terms for mailing.)

BARBERRIES PRESERVED IN MOLASSES.—One peck of barberries, six quarts of molasses. Pick the barberries free from stems and imperfect ones. Let the molasses come to a boil, then put in the barberries and boil about fifty minutes. They will be clear and full when done. Skim them out and put in the jars. Save two quarts of the syrup for drinks, and turn the remainder over the barberries. Be very careful that the molasses shall not burn. Sweet apples may be cooked with these in the same manner that pears are cooked with those done in sugar.

APPLE PRESERVE.—Peel and weigh ten pounds of apples; stew them in a pan, with one pint of water; when they are quite tender put in eight pounds of pounded sugar, two ounces of ground ginger, the juice and grated rind of four or five lemons; let it boil half an hour or more, stirring it all the time, then put it in small jars or moulds.

PRESERVED CUCUMBERS.—Split the cucumbers and extract the seeds. Let them remain for three days in salt and water. Put them now into cold water, with a small quantity of alum, and boil them till tender. Drain them and allow them to lie in a thin syrup for two days; then take them out, boiling the syrup again, and pour it over the cucumbers, repeating this operation twice more. Now boil some clarified sugar until, when a spoonful of it is taken up and blown through, small sparks of sugar will fly from it; put the cucumbers into this and let them simmer five minutes. Leave them until the next day, when the whole must be boiled up again, and afterward put by for use.

TOMATO SWEETMEATS.—Scald and remove the skin, slice them thinly and stew them in sugar like other preserves, using the best kind of sugar —three-quarters of a pound for a pound of tomatoes.

PEACHES DRIED WITH SUGAR.—Peel yellow peaches, cut them from the stone in one piece, allow two pounds of sugar for six pounds of the fruit; make a syrup of three-quarters pound of sugar and a little water, put in the peaches and let them stay till they are quite clear, take them up carefully on a dish and set them in the sun to dry. Strew powdered sugar over them on all sides, a little at a time, and if any syrup is left remove them to fresh dishes. When they are quite dry lay them lightly in a jar with a little sugar between each layer.

PICKLED BLUEBERRIES.—Nearly fill a jar with ripe berries, and fill up with good molasses. Cover and set away. In a few weeks they will be ready to use.

SWEET TOMATO PICKLE.—One peck of green tomatoes and six large onions, sliced. Sprinkle with one cupful of salt, and let them stand over night. In the morning drain. Add to the tomatoes two quarts of water and one quart of vinegar. Boil fifteen minutes; then drain again, and throw this vinegar and water away. Add to the pickle two pounds of sugar, two quarts of vinegar, two tablespoonfuls of cloves, two of allspice, two of ginger, two of mustard, two of cinnamon, and one teaspoonful of cayenne, and boil fifteen minutes.

CHOPPED PICKLE.—One peck of green tomatoes, two quarts of onions and two of peppers. Chop all fine, separately, and mix, adding three cupfuls of salt. Let them stand over night, and in the morning drain well. Add half a pound of mustard seed, two tablespoonfuls of ground allspice, two of ground cloves and one cupful of grated horse-radish. Pour over it three quarts of boiling vinegar.

CURACOA.—Two quarts of brandy to a pound and a half of brown sugar candy, and an ounce and a half of fresh Seville orange peel pared as clean from any white as possible; let them infuse six weeks in an earthen jar, stirring every two or three days till the sugar candy is dissolved; filter through blotting paper, and bottle.

The Midnight Horror—Croup!

Croup! That vulture of the night which sweeps down upon our little ones sleeping so quietly by our side, and, almost without a moment's warning, bears them from our reach forever—what father, what mother, does not tremble at its name? It chooses the darkness for its ravages, and stealing insidiously upon its victims, suffocates them in our arms almost before their first faint cries for help are heard. We awake—we find our darling vainly struggling for breath; the harsh, rasping cough strikes terror to our quivering nerves—we are confused, we hesitate, we can think of nothing to do, our reason forsakes us, no physician is near, the deadly membrane is fast cutting off the little one's breath, there is a wheezing, sucking sound as he gasps for life, his strength fails—one feeble word, one pleading look—and our darling is dead—within a few minutes from the first dread signal. Parents, we *know* you need never have this experience if you have a bottle of "Ransom's Hive Syrup and Tolu" in the house, and if you use it according to directions.

The croupy cough will loosen, the dangerous membrane that was forming over the windpipe will be cut away, the fever will abate, the strength will return, and in a few moments your child, who was within fifteen minutes of the grave, will be sleeping sweetly by your side. If you have "Trask's Magnetic Ointment," rub it warm on the throat and chest and wrap well with warm flannel. This will make the breathing freer and hasten the cure. But do not get careless, thinking the danger all over. Next day watch the child carefully, keep it out of draughts,—in bed if necessary. Keep the Ointment on, mix a teaspoonful of the Syrup with ten of water, and give a teaspoonful of the mixture every hour until bed-time. Continue this treatment until well. Should child become worse at night, follow directions on bottle again.

RECEIPTS FOR INVALIDS.

INDIAN-MEAL GRUEL.—1 tablespoonful of fine Indian or oat-meal, mixed smooth with cold water and a salt spoon of salt; pour upon this a pint of boiling water and turn into a saucepan to boil gently for half an hour; thin it with boiling water if it thickens too much, and stir frequently; when it is done, a tablespoonful of cream or a little new milk may be put in to cool it after straining, but if the patient's stomach is weak it is best without either. Some persons like it sweetened and a little nutmeg added, but to many it is more palatable plain.

MILK PORRIDGE.—2 cups best oat-meal, 2 cups water, 2 cups milk. Soak the oat-meal over night in the water; strain in the morning, and boil the water half an hour. Put in the milk with a little salt, boil up well and serve. Eat warm, with or without powdered sugar.

THICKENED MILK.—With a little milk, mix smooth a tablespoonful of flour and a pinch of salt. Pour upon it a quart of boiling milk, and when it is thoroughly amalgamated put all back into the saucepan, and boil up once, being careful not to burn, and stirring all the time, to keep it perfectly smooth and free from lumps. Serve with slices of dry toast. It is excellent in diarrhœa, and becomes a specific by scorching the flour before mixing with the milk.

TO KEEP THE BLOOD PURE, AND IN ACTIVE CIRCULATION.—Use "King of the Blood" according to directions. It is good for all scrofulous diseases, spring disorders, biliousness, and is an excellent tonic. See page 20.

SOFT TOAST.—Some invalids like this very much indeed, and nearly all do when it is nicely made. Toast well, but not too brown, a couple of thin slices of bread; put them on a warm plate and pour over *boiling* water; cover quickly with another plate of the same size, and drain the water off; remove the upper plate, butter the toast, put it in the oven one minute, and then cover again with a hot plate and serve at once.

SOFT BOILED EGGS.—Fresh eggs for invalids, who like them cooked soft, should be put in a pan of *boiling* water, and set on a part of the range where they will not boil for several minutes. At the end of that time they will be like jelly, perfectly soft, but beautifully done, and quite digestible by even weak stomachs.

BEEF TEA FOR THE SICK.—1 pound lean beef, cut into small pieces. Put into jar without a drop of water; cover tightly, set in a pot of cold water. Heat gradually to a boil, and continue this steadily for three or four hours, until the meat is like white rags, and the juice all drawn out. Season with salt to taste, and when cold, skim. The patient will often prefer this ice-cold to hot.

MUTTON OR CHICKEN BROTH.—1 lb. lean mutton or chicken, cut small, 1 quart water, cold, 1 tablespoonful rice, or barley, soaked in a very little warm water, 4 tablespoonfuls milk, salt and pepper, with a little chopped parsley. Boil the meat, unsalted in the water, keeping it closely covered, until it falls to pieces. Strain it out, add the soaked barley or rice; simmer half an hour, stirring often; stir in the seasoning and the milk, and simmer five minutes after it heats up well, taking care it does not burn. Serve hot, with cream crackers.

CHICKEN JELLY.—Half a raw chicken, pounded with a mallet, bones and meat together, plenty of cold water to cover it well, *about* a quart. Heat slowly in a covered vessel, and let it simmer until the meat is in white rags and the liquid reduced one-half. Strain and press, first through a colander, then through a coarse cloth. Salt to taste, and pepper if you think best; return to the fire, and simmer five minutes longer. Skim when cool. Give to the patient cold—just from the ice—with unleavened wafers. Keep on the ice. You can make into sandwiches by putting the jelly between thin slices of bread spread lightly with butter

How to Break Up a Bad Cold.

Bathe your feet in hot water just before going to bed. Take one or two teaspoonfuls of Dr. Ransom's Hive Syrup and Tolu to prevent and cure the cough. Then take a good hot dose of Miller's Magnetic Balm, mentioned on page 26, according to directions on bottle, to warm you up and make you sweat.

If you have any soreness of chest, lungs or joints, apply Trask's Magnetic Ointment. Jump into bed, wrap up warm, and you will be all right in the morning.

Throat and Lungs.

At the season of the year when Coughs and Colds are troublesome, every family should have a safe and certain remedy at hand. Dr. Ransom's Hive Syrup and Tolu, or Honey Syrup, is the very thing. It is not only pleasant for children to take, but is a certain cure for Croup, Whooping Cough, Bronchitis, Asthma, Coughs, and all affections of the Throat and Lungs.

Why People Have Consumption.

Frequently because they neglect a slight Cough. It is not necessary to consult a physician, but take Dr. Ransom's Hive Syrup and Tolu, or Honey Syrup, and cure your Cough at once. This is an excellent prescription of an eminent physician, and adapted to all Coughs and Colds.

W. A. Silsbury, Coopersville, Mich., Feb. 2, 1882, says: "We have used thirty-eight bottles of your Hive Syrup and Tolu in our family for Croup, Coughs, and Colds, and find it one of the best medicines in the world. We feel safe in Croup when the bottle of Hive Syrup is at hand."

BOILED RICE.—½ cup whole rice, boiled in just enough water to cover it, 1 cup of milk, a little salt, 1 egg, beaten light. When the rice is nearly done, turn off the water, add the milk and simmer, taking care it does not scorch, until the milk boils up well. Salt, and beat in the egg. Eat warm with cream, sugar, and nutmeg.

A REMEDY FOR SCROFULA.—No other remedy has accomplished such remarkable results as "King of the Blood." Use according to directions. See page 20.

PANADA.—6 Boston crackers, split, 2 tablespoonfuls white sugar, a good pinch of salt, and a little nutmeg, enough *boiling* water to cover them well. Split the crackers, and pile in a bowl in layers, salt and sugar scattered among them. Cover with boiling water and set on the hearth, with a close top over the bowl, for at least one hour. The crackers should be almost clear and soft as jelly, but not broken. Eat from the bowl, with more sugar sprinkled in if you wish it. If properly made, this panada is very nice.

CUP PUDDING.—1 tablespoonful of flour, 1 egg; mix with cold milk and a pinch of salt to a batter. Boil fifteen minutes in a buttered cup. Eat with sauce, fruit, or plain sugar.

APPLE PIE.—Slice up one or more nice, tart apples in a saucer, sweeten with white sugar, and cover with a moderately thick slice of bread buttered slightly on the under side. When the bread is browned, the apples, if of a tender kind, and thinly sliced, will be done.

FOR MOST CHRONIC DISORDERS, Try "King of the Blood." See page 20.

APPLE WATER.—1 large juicy pippin, the most finely flavored you can get, 3 cups of cold water—1 quart if the apple is very large. Pare and quarter the apple, but do not core it. Put it on the fire in a tin or porcelain saucepan with the water, and boil, closely covered, until the apple stews to pieces. Strain the liquor *at once*, pressing the apple hard in the cloth. Strain this again through a finer bag, and set away to cool. Sweeten with white sugar, and ice for drinking.

TO CURE "THE BLUES."—Purify the blood by using "King of the Blood," which removes the accumulations in the liver and other vital parts, restores the circulation, and makes an active man out of a lazy one.

BEEF STEAK AND MUTTON CHOPS.—Choose the tenderest cuts and broil over a clear hot fire with your wisest skill. Let the steak be rare, the chops well done. Salt and pepper; lay between two *hot* plates three minutes, and serve to your patient. If he is very weak, do not let him swallow anything except the juice, when he has chewed the meat well. The essence of rare beef, roasted or broiled, thus expressed, is considered by some physicians to be more strengthening than beef tea prepared in the usual manner.

PORTEREE.—1 pint bottle best porter, 2 glasses pale sherry, 1 lemon *peeled* and sliced, ½ pint ice-water, 6 or 8 lumps loaf sugar, ½ grated nutmeg, pounded ice. This mixture has been used satisfactorily by invalids, for whom the pure porter was too heavy, causing biliousness and heartburn.

TO PREVENT CONSUMPTION.—If you have a cough, use "Ransom's Hive Syrup and Tolu."—and for the general debility of the system use that excellent tonic and blood purifier, "King of the Blood."

CALVES-FOOT JELLY.—Boil 4 nicely cleaned calves feet in 3 quarts of water, until reduced to 1, very slowly; strain and set away until cold, then take off the fat from the top and remove the jelly into a stew-pan, avoiding the settlings, and adding ½ a pound of white powdered sugar, the juice of 2 lemons, and the whites of 2 eggs, the latter to make it transparent. Boil all together a few moments and set away in bowls or glasses; it is excellent in a sick room.

K.  B.

KING OF THE BLOOD.

The most thorough Purifier of the Blood yet discovered.

CURES ALL HUMORS

From a common Eruption to the worst Scrofula.

By its use **Cancers** are often cured, and **Cancerous Tumors** are frequently dispersed, without the surgeon's knife. **Scrofula** is conquered, **Consumption** prevented and in some cases actually cured.

Mercurial Diseases, Venereal Taint, Mineral Poisons and their effects eradicated, and vigorous health and a sound constitution established.

Female Weakness and disease; **Dropsy,** general or partial; **Swellings,** external or internal, and **Tumors** are reduced and dispersed in a very short time.

Erysipelas, Salt Rheum, Scald Head, and **Fever Sores** are soon removed by this powerful detergent medicine.

Scorbutic Diseases, Dandruff, Scaly or **Rough Skin** and **Pimples** quickly give way, leaving the skin smooth and fair.

Kidney Diseases, Fever and Ague, Disordered Liver, Dyspepsia, Rheumatism, Nervous Affections, General Debility, Chronic Diseases, in short, all the numerous diseases caused by bad blood, are conquered and give way before this most powerful corrector—the KING OF THE BLOOD.

In addition to other valuable ingredients, the "King of the Blood" contains the medicinal virtues of three well known flowering weeds or shrubs that are found in our swamps, that are not only perfectly harmless, but are the most thorough purifiers of the blood ever discovered. This medicine is worthy of a fair trial, and should be taken and used as directed until a complete cure is established. Each bottle contains between forty and fifty ordinary doses, costing only one dollar; and if every afflicted person should use five, or even ten bottles, the expense would be light in comparison to the benefit he would derive from its use.

IT CURES EVERY KIND OF HUMOR.

A Treatise on Diseases of the Blood

and their proper treatment, containing directions for using this medicine, together with testimonials too numerous to insert here, accompanies each bottle. Price, $1 per bottle, or six bottles for $5.

Sold by all Druggists. The **Treatise** will be mailed free to any address.

D. RANSOM, SON & CO., Proprietors,

(20) **BUFFALO, N. Y.**

DINNER BILLS OF FARE.

Selected from Receipts in this book.

Minnie's Tomato Soup.
Roast Beef with Yorkshire Pudding. Horse Radish.
Potato Fritters. Baked Macaroni.
"Nigger Head" or Plum Pudding.
Fruit.

Spring Soup.
Broiled Beefsteak. Royal Croquettes.
Mashed Potatoes. Parsnips with Cream Sauce.
Lettuce, Mayonnaise Dressing.
Minnie's Lemon Pie. Nuts and Raisins.

Selected from Book of 1883.

Green Corn Soup.
Mutton Cutlets, Tomato Sauce. Potato Duchesse.
Cucumber Salad. Scalloped Tomatoes.
Curds and Cream.

Serigne Soup.
Chicken, a la Cream. Broiled Potatoes.
Cabbage Salad. Fried Apples.
Rhubarb Pie.

Selected from Book of 1884.

Philadelphia Clam Soup.
Riced Potatoes. Toad-in-the-Hole.
Baked Onions. Pickled Lily.
Naples Rice Pudding.

Potage a la Reine.
Baked Potatoes. A la Mode Beef.
Stewed Tomatoes. Chili Sauce.
Dutch Apple Pudding.

Meats and Their Accompaniments.

With roast beef, grated horse-radish.
Roast pork apple sauce.
Roast vea, tomato or mushroom sauce.
Roast mutton, currant jelly.
Boiled mutton, caper sauce.
Boiled chicken, bread sauce.
Roast lamb, mint sauce.
Roast turkey, cranberry sauce.
Boiled turkey, oyster sauce.
Venison or wild ducks, black currant jelly.
Broiled fresh mackerel, sauce of stewed gooseberries.
Boiled bluefish, white "cream" sauce.
Broiled shad, boiled rice and salad.
Compote of pigeons, mushroom sauce.
Fresh salmon, green peas, "cream" sauce.
Roast goose, apple sauce.

SCROFULA.

Scrofula appears in a great variety of forms and grades of violence; varying from the slightest habitual deviation from health, to the most distressing and fatal, local and general disease.

IS SCROFULA HEREDITARY?—The belief is almost universal that this class of diseases is hereditary, and that it is confined to an unhappy few, who transmit it from father to son. It is hereditary precisely as the complexion, color of the hair, and temperaments are, and in no other way. Scrofula and diseases of the blood are caused by acrid and irritating secretions; as a consequence the Lymphatic vessels take on a morbid or unhealthy action, which increases the trouble. Now there is no doubt but that the Lymphatic system is liable to as much constitutional variation in structure as the temperament that produces certain complexions, color of the hair, eyes, etc. And as it is said that persons of smooth, soft, fine skin, fair hair, blue eyes, rosy cheeks, thick upper lips, etc., are most predisposed to Scrofula and Consumption, it simply follows that persons of this description also have a peculiar construction of the Lymphatic system, possessing a greater aptitude to take on certain morbid impressions; in a word, more sensitive to those causes that produce Scrofulous affections. The bugbear of taint in the blood should be dismissed, and all should be assured that by careful attention to the laws of health, and particularly to those governing the Lymphatic system and the fluids of the body, Scrofula will never appear in any form.

CAUSES OF SCROFULA.—Unwholesome food, want of exercise in the open air, damp and foul air, crowded tenements, shops and factories, want of suitable clothing, are the principal external causes of Scrofulous diseases.

TREATMENT OF SCROFULA.—1st. The external or exciting causes should all be removed; good, wholesome food, pure air, cheerful employment, suitable clothing, etc., should be provided. It is best to wear flannel next to the skin, as it equalizes the temperature, at the same time it absorbs the viscid perspiration, and prevents its being taken up by the Lymphatics and carried into the system. Eat fat meats of all kinds; it is a mistaken notion that fat should be avoided by Scrofulous persons. Don't everybody know that Cod Liver Oil is one of the best remedies for Scrofulous diseases? That is simply because it is oil or fat. 2d. The proximate cause of all Scrofulous diseases being the same, viz: bad, unhealthy secretions, it follows that the indications of cure are the same, namely, changing the character of the secretions, removing the acrimony and restoring the Lymphatic system to healthy action. The **King of the Blood**, of all others, is the medicine to be relied upon to effect this object. The history given of Scrofula covers that of all diseases that are produced by a Scrofulous habit or constitution. See remarks on **Consumption** in other parts of this book, also remarks concerning other diseases derived from Scrofula in our "Treatise on Diseases of the Blood," accompanying each bottle of the medicine. Many certificates of the KING OF THE BLOOD, which we are unable to insert here, will be also found in the Treatise. (22)

Miscellaneous Receipts.

TO MEASURE LAND.—A "regular" piece of land is one having four sides, the two opposite sides always being equal to each other. If the land to be measured is not "regular," mark it off into divisions that shall be as nearly regular as possible. Then to find the number of acres or parts of an acre in each piece of land, multiply the length by the breadth.

If you measure by rods, divide the product by 160; if by yards divide by 4840; if by feet divide by 43560. 9 square feet make 1 square yard; 30¼ square yards or 272¼ square feet make 1 square rod; 160 square rods, or 4840 square yards, or 43560 square feet make 1 acre. 640 square acres make 1 square mile.

The side of a square containing 1 acre measures 208.71 feet, or 12.65 rods, or 64 paces; ¼ acre, 147.58 feet, or 8.94 rods, or 45 paces; ⅛ acre 120.50 feet, or 7.30 rods, or 37 paces; ¼ acre, 104.38 feet, or 6.32 rods, or 32 paces; ⅛ acre, 73.79 feet, or 4.47 rods, or 22½ paces.

TO ESTIMATE GRAIN CROPS PER ACRE.—Frame together four light sticks, measuring exactly a foot square inside, and with this in one hand, walk into the field and select a spot of fair average yield, and lower the frame square over as many heads as it will inclose, and shell out the heads thus inclosed carefully, and weigh the grain. It is fair to presume that the proportion will be the 43560th part of an acre's produce. To prove it go through the field and make ten or twenty similar calculations, and estimate by the mean of the whole number of results. It will certainly enable a farmer to make a closer calculation of what a field will produce than he can by guessing.

TO MEASURE HAY IN THE MOW.—Multiply feet in height, by feet in width, and that product by feet in length. Divide by 512, and the answer will be in tons or parts of tons. Some allowance should be made for condition of hay. The above is for dry, compact, but not pressed hay. This may be relied on as an *approximate* mode.

TO CURE DYSPEPSIA AND LIVER COMPLAINT.—Use "King of the Blood." See other pages.

COLORING BUTTER.—Annotto is principally used, and with most satisfactory results. Some of the most celebrated butter makers in the country color their butter with pure annotto, giving it a rich, deep orange color. If carrots are used, take two large sized ones, clean them thoroughly, and then with a knife scrape off the yellow exterior, leaving the white pith; soak the yellow part in boiling milk for ten or fifteen minutes. Strain boiling hot into the cream; this gives the cream the desired temperature, colors it nicely, and adds to the sweetness of the butter.

TO CURE EARACHE.—Heat a bottle of "Trask's Magnetic Ointment" till contents melt and are quite warm. Dip a piece of cotton in the Ointment and place it in the ear. Rub the Ointment well around the base of ear on the face and head. Then heat flannels quite hot and apply to the ear and face, letting the patient lie on them. Renew frequently, so as to keep the ear warm until the sufferer is easy.

A HINT TO CONSUMPTIVES.—A physician of no little experience says that he has known several consumptive patients cured by observing the following rules: Live temperately, avoid spirituous liquors, wear flannel next the skin, and take every morning half a pint new milk, mixed with a wineglassful of expressed juice of green hoarhound. (See "Weak Lungs" on second cover page.)

LIQUID GLUE.—One part phosphoric acid, specific gravity 1.120, diluted with two parts water, is nearly neutralized with ammonium carbonate, one part of water added, and then, in a porcelain vessel, sufficient glue dissolved in the liquid to obtain a syrupy consistence. It must be kept in well-closed bottles. The addition of glycerine or sugar would cause the glue to gelatinize.

TO CURE CROUP.—Use "Dr. Ransom's Hive Syrup and Tolu" according to directions. See page 16.

TO MEND CRACKS IN STOVES.—Take equal parts of wood ashes and common salt, and mix them to a proper consistence with water; with this fill the cracks.

IN THE SPRING AND FALL.

As a remedy in the spring and fall of the year, to carry off the accumulation of thick bile from the Liver, and viscid secretions from the other glands of the system, the "King of the Blood" is invaluable. One or two bottles will arouse all the functions of the body to healthy action, restore the appetite, clear the brain, and carry off those symptoms of languor and heaviness everybody feels, more or less, when temperature changes.

LIVER COMPLAINT AND BILIOUSNESS.—It is not necessary here to give in detail the various symptoms that indicate Biliousness, or general affections of the Liver. Everyone who has ever experienced these diseases knows what is the matter without any physician to tell him; but it very rarely happens that the person can tell what will help or cure him. "The King of the Blood," if kept at hand, will always dispel these disagreeable feelings, and comfort, activity, and cheerfulness will take the place of pain, lassitude, and despondency.

PIMPLES, SALT RHEUM, ERUPTIONS, SCALD HEAD, ETC.—Give the medicine regularly, and apply at night, to the parts affected, the "King of the Blood" and "Magnetic Ointment," alternately.

RHEUMATISM.—Results frequently from impurity of the blood. The "King," accompanied with the "Magnetic Ointment," will certainly cure it.

ENLARGED GLANDS, GOITRE, WENS, TUMORS, ETC., are reduced and driven away by the use of this medicine. It should be taken internally at the same time applied externally, alternating with the "Magnetic Ointment."

CONSUMPTION is caused by tuberculous matter being formed in the lungs from impure blood. The "King of the Blood" should be taken internally in connection with the external application of "Dr. Trask's Magnetic Ointment." See more extended remarks on "Consumption" on another page.

DYSPEPSIA is always attended with a disordered Lymphatic system and bad secretions, and no remedy is better adapted to its cure than the "King of the Blood." Take according to general directions, to be found on the bottle.

KIDNEY DISEASE AND DROPSY in all their forms will be speedily cured by this medicine, if there is enough life left in the absorbent system. The Lymphatic system is the direct cause of the trouble in these diseases. The "King of the Blood" will arouse it to action.

FEVER AND AGUE.—After cleansing the bowels by a good, brisk cathartic, give a tablespoonful of the "King of the Blood" at the beginning or the sweating stage; afterwards give two teaspoonfuls every six hours between the fits, giving a tablespoonful at beginning of sweating stage after each fit.

CATARRH.—In all cases of Chronic Catarrh, the "King of the Blood" will be found a reliable remedy. Operating on the glandular system, its effect is to restore the mucous follicles and glands of the nasal membrane (which are thickened and diseased), to health. It should not only be taken regularly, but should be snuffed once or twice a day. For snuffing, reduce by adding soft water until it produces little or no irritation on using.

FEMALE WEAKNESS, WHITES, ETC.—If caused by a scrofulous constitution, are always attended with a want of good, healthy blood, and consequently the "King of the Blood" is the remedy. For Whites, put some of the medicine into a separate bottle, and add about three times the quantity of soft water (graduate the strength as it can be borne), and use once a day with a female syringe. Also take the medicine regularly. It will certainly cure.

If you want the best receipts to be had send for back numbers of the Receipt Book. See about "Postage."

RULES, TABLES OF WEIGHTS, Etc.

TO DETERMINE THE WEIGHT OF LIVE CATTLE.—Measure in inches girth around breast just behind shoulder blade, and the length of back from tail to fore part of shoulder blade. Multiply girth by length and divide by 144. If girth is less than three feet, multiply quotient by 11; if between three and five, by 16; between five and seven, by 23; between seven and nine, by 31. If animal is lean, deduct one-twentieth from result; or, take girth and length in feet, multiply square of girth by length, and multiply product by 3.36. Live weight multiplied by .005 gives net weight —nearly.

INTEREST.—SHORT METHOD: Multiply amount by number of days (counting 30 days to each month)—for interest in cents at 6 per cent. divide by 60; for 7 per cent. increase this result by ⅙; for 8 per cent. divide first result by 45; 9 per cent., by 40; 10 per cent., by 36; 12 per cent., by 30. ANOTHER METHOD: Reduce years to months, add in the months if any, to ¼ of the days and set to right of months in decimal form; multiply result by ½ principal, and you have interest at 6 per cent. in cents. For 7 per cent. increase this by ⅙; for 8, by ⅓; for 9 by ½; for 10, by ⅔; for 12, double it, etc.

WEIGHT OF BUSHELS OF VARIOUS ARTICLES.—Wheat, beans, potatoes, clover seed, 60 pounds; corn, rye, flaxseed, onions, 56; corn on cob, 70; buckwheat, 52; barley, 48; hemp seed, 44; timothy seed, 45; castor beans, 46; oats, 35; bran, 20; blue grass seed, 14. A barrel of potatoes contains 2¼ bushels as sold in New York; one barrel flour, 196 pounds; pork and beef, 200 pounds.

CAPACITY OF BOXES.—A box 4 feet 7 inches long, 2 feet 4 inches wide, 2 feet 4 inches deep, holds 20 bushels; a box 24 in. x 16 in. x 28 in., 5 bushels; box, inches, 24x11.2x8, 1 bushel; box, inches, 12x11.2x8, ½ bushel; box, inches, 8x8 4x8, 1 peck; box, inches, 8x8x4.2, 1 gallon; box, inches, 4x4x4.2, 1 quart. A cylinder 18½ inches inside diameter, 8 inches deep, contains U. S. standard bushel. Any box containing the same number of cubic inches will hold same quantity as above sizes. To obtain a box holding any portion or multiple of above quantities, divide or multiply any one dimension of the box accordingly.

TO MEASURE CORN IN THE CRIB.—Two cubic feet of sound dry corn in the ear will make a bushel of shelled corn. To get quantity of shelled corn in a crib of corn in the ear, measure length, breadth, and height of corn crib, inside the rail; multiply first by second and product by third; divide result by two—giving bushels of shelled corn. Corn shrinks much in winter and spring and settles down.

MEASURES FOR HOUSEKEEPERS.—One quart wheat flour, of soft butter, broken loaf sugar, makes one pound; Indian meal, best brown sugar, one pound two ounces; white sugar, powdered, one pound one ounce; ten eggs, one pound; sixteen large tablespoonfuls make one-half pint; eight, one gill; four, one-half gill; common sized tumbler holds one-half pint; common wine glass, one-half gill; sixty drops make one teaspoonful.

TABLE SHOWING DIFFERENCE OF TIME AT 12 O'CLOCK (NOON) AT NEW YORK.

New York	12.00 N.	Boston	12.12 P. M.
Buffalo	11.40 A. M.	Quebec	12.12 "
Cincinnati	11.18 "	Portland	12.15 "
Chicago	11.07 "	London	4.55 "
St. Louis	10.55 "	Paris	5.05 "
San Francisco	8.45 "	Rome	5.45 "
New Orleans	10.56 "	Constantinople	6.41 "
Washington	11.48 "	Vienna	6.00 "
Charleston	11.36 "	St. Petersburg	6.57 "
Havana	11.25 "	Pekin, night	12.40 A. M.

If you like our "Receipts," you will like our Medicines

DR. J. R. MILLER'S

UNIVERSAL

MAGNETIC BALM.

This medicine may with propriety be called a "Universal remedy," as it is fast superseding all others as a family medicine. It cures, as if by MAGNETIC INFLUENCE, **Neuralgia** and **all pain,** and is therefore very properly termed "Magnetic Balm." It is purely a vegetable preparation. It has no equal as a remedy for **Cholera, Cholera Morbus, Diarrhœa, Dysentery, Colic, and all Bowel Complaints.** Its timely use will cure **Colds, Quinsy,** and all throat affections attended with pain.

When properly used, **Fever and Ague,** and other complaints incident to our western and southern climates, are easily broken up.

Nervous Pain and Sick Headache are cured by this medicine when all others have failed. **Toothache, Earache,** and all **internal pains,** are relieved at once by its use.

The great value and usefulness of this medicine has caused it to suffer more from base imitations and counterfeits, than any other medicine. The genuine has D. Ransom, Son & Co.'s private Revenue Stamp on the outside, Dr. J. R. Miller's "Magnetic Balm," blown in the bottle.

Read certificates voluntarily sent, in regard to this excellent medicine, in pamphlet around bottle.

Colic or Bellyache.—"Miller's Balm" will instantly relieve and cure. We have given it in hundreds of cases with never-failing success. It never misses. We will give a liberal reward for any case it fails to cure.

PAINTING, Etc.

HOUSE PAINTING.—This should be done early in winter, or spring, when it is cold and no dust flying. To mix paint for different coats:—Outside, 1st, 2d and 3d coats, mix the lead to proper consistency with boiled oil, allowing time between to dry hard. Inside—1st coat, mix lead and paint in mixture one-half boiled oil, one-half turpentine. 2d, one-fourth oil, three-fourths turpentine. 3d, mostly turpentine with a little oil to hold color. No dryer required. Inside paint must have light.

BEST PAINTERS' SIZE.—Heat raw oil in a pan till it emits a black smoke; set it on fire, and, after burning a few minutes, cover the pan over to put out the blaze; pour the oil while warm into a bottle in which some pulverized red lead and litharge have been introduced. Stand the bottle in a warm place for two weeks, shaking often. It will then be ready to decant and bottle.

BLACK AND GREEN PAINT.—DURABLE AND CHEAP.—BLACK—grind powdered charcoal in linseed oil with sufficient litharge as dryer; thin for use with well-boiled linseed oil. GREEN—add yellow ochre to above and an excellent green is obtained, preferable to the bright green, for garden work, as it will not fade.

RED WASH FOR BRICKS.—To remove the green that gathers on bricks, pour over them boiling water in which any vegetables, not greasy, have been boiled. Repeat for a few days, and green will disappear. For the red wash melt 1 ounce of glue in 1 gallon water; while hot add alum size of egg, ½ pound Venetian red, 1 pound Spanish brown. Try it; if too light, add more red and brown. If too dark, water.

COMMON OIL VARNISH.—3 pounds resin, ½ gallon drying oil; melt together and add, when removed from fire, two quarts warm oil of turpentine.

MILK PAINT.—FOR BARNS, ANY COLOR.—Mix water lime with skim-milk to proper consistency to apply with brush, and it is ready for use. It will adhere well to wood, smooth or rough, to brick, mortar, or stone, where oil has not been used, and forms a very hard substance, as durable as the best oil paint. Any color may be had by using colors dissolved in whisky.

WHITE-WASH.—VERY NICE FOR ROOMS.—Whiting, 4 pounds; common glue, 2 ounces; stand glue in cold water over night; mix whiting with cold water, heat glue till dissolved, and pour it hot into the former. Make of consistency to apply with common white-wash brush.

TO PAINT AN OLD HOUSE.—Take 3 gallons water and 1 pint flaxseed; boil half an hour; take it off and add water enough to make four gallons; let it stand to settle; pour off the water in a pail, and put in enough of Spanish white to make it as thick as white-wash; then add ½ pint linseed oil; stir it well and apply with a brush. If the whiting does not mix readily, add more water. Flaxseed having the nature of oil is better than glue, and will not wash off as readily.

TO KILL KNOTS BEFORE PAINTING.—A mixture of glue size and red lead, or shellac dissolved in alcohol and mixed with red lead, or, gutta-percha dissolved in ether, will, either of them, make a good coating for knots, but will not stand the sunshine, which will draw the pitch through the paint. The best method is to cover the knot with oil size, and lay a leaf of silver over it.

TO KILL GREASE SPOTS BEFORE PAINTING.—Wash over smoky or greasy parts with saltpetre, or very thin lime white-wash. If soap-suds are used, they must be washed off thoroughly, as they prevent the paint from drying hard.

"Painter's Colic" is cured by: "Miller's Magnetic Balm."

NEURALGIA.

Men, whether prosperous or not, are constantly fretting and worrying over their business; women, even in the happiest circumstances, are irritated by their household cares,—all because the *nerves* will not submit to a perpetual strain of any one kind. Hence, by the above slight signals, they call for a pause, or at least a "change." Too often they are not heeded, and then upon the appearance of the slightest physical weakness, such as a cold, late hours, an indigestible meal, over-exertion, etc., etc., they rebel outright, and Neuralgia, Nervous and Sick Headache, Backache, Faceache, Toothache, and other well-settled nervous disorders set in.

If the person be also weakened by long-continued anxiety, grief, disappointment, losses in business, etc., etc., the nervous disorder may assume several of these types at once, and threaten long duration. In multitudes of such cases Dr. Miller's Magnetic Balm has proven such a remedy as to be known among its users as "The Old Reliable," "Swift-and-sure," etc. The sufferer need try but once to be convinced. Bathe the painful parts well with the Balm, and also take it according to directions accompanying the bottle. It cures Diarrhœa, Colic, etc., as if my magic.

PAINFUL MENSTRUATION.—The "Balm" is infallible in such cases. We have a multitude of letters from ladies in all parts of the country, whose relief from suffering they say is due to this medicine alone, and who hasten to express their gratitude.

We cannot publish these letters, as the delicacy of the subject forbids our giving the names of the authors, but an expression from one is the voice of all. "I am no longer miserable from one end of the month to the other—first in dread, next in excruciating pain. The 'Balm' has changed everything. It so soothes and warms the whole system that both pains and chills also are banished. One trial will convince any woman." See directions for using on pamphlet around bottle.

To break up a cold, see page 18.

DYEING.

GENERAL REMARKS.

Everything should be clean. The goods should be scoured in soap and the soap rinsed out. They are often steeped in soap lye over night. Dip them into water just before putting them into preparations, to prevent spotting. Soft water should be used, *sufficient to cover the goods* well—*this is always understood where quantity is not mentioned.* When goods are dyed, air, rinse well, and hang up to dry. Do not wring silk or merino dresses when scouring or dyeing them. If cotton goods are to be dyed a light color, they should first be bleached.

SILKS.

BLACK.—Make a weak dye as for black on woolens; work goods in bichromate of potash a little below boiling heat, then dip in the log-wood in same way; if colored in blue vitriol dye, use about same heat.

ORANGE.—For one pound goods—annotto, one pound; soda, one pound; repeat as desired.

GREEN.—VERY HANDSOME.—For one pound goods—yellow oak bark, eight ounces; boil one-half hour; turn off liquor from bark and add alum, six ounces; let stand until cold, while making this, color goods in blue dye-tub a light blue; dry and wash; dip in alum and bark dye. If it does not take well, warm the dye a little.

PURPLE.—For one pound goods. First obtain a light blue, by dipping in home-made dye-tub; then dry; dip in alum, four ounces, with water to cover, when little warm. If color is not full enough add chemic.

YELLOW.—For one pound goods—alum, three ounces; sugar of lead, three-fourths ounce; immerse goods in solution over night; take out; drain, and make a new dye with fustic, one pound; dip until required color is obtained.

CRIMSON.—For one pound goods—alum, three ounces; dip at hand heat one hour; take out and drain while making new dye by boiling ten minutes, cochineal, three ounces, bruised nut-galls, two ounces, and cream-tartar, one-fourth ounce, in one pail of water; when little cool, begin to dip, raising heat to boil; dip one hour; wash and dry.

SKY BLUE ON SILK OR COTTON.—VERY BEAUTIFUL.—Give goods as much color from a solution of blue vitriol, two ounces, to water, one gallon, as it will take up in dipping fifteen minutes, then run it through lime water. This will make a beautiful and durable sky blue.

BROWN ON SILK OR COTTON.—VERY BEAUTIFUL.—After obtaining a blue color as above, run goods through a solution of prussiate of potash, one ounce, to water, one gallon.

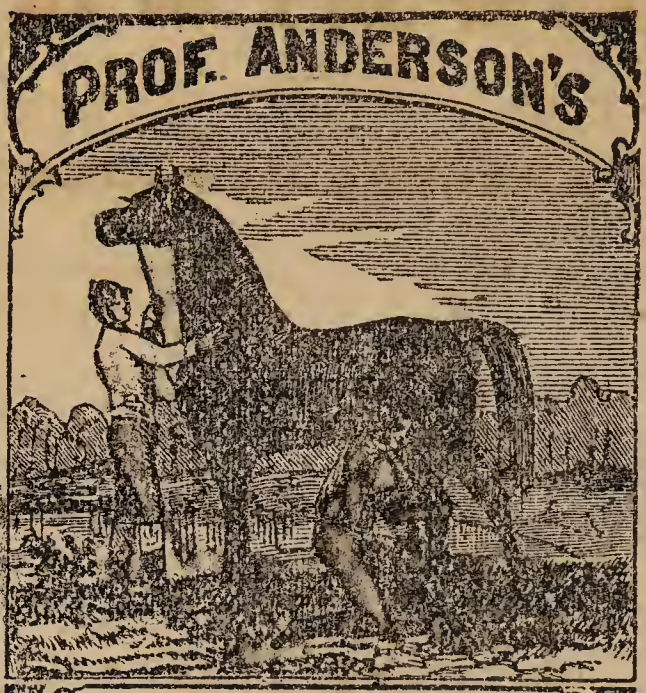
LIGHT BLUE.—For cold water, one gallon, dissolve alum, one-half table-spoon, in hot water, one teacup, and add to it, then add chemic, one teaspoon at a time to obtain the desired color—the more chemic, darker the color.

Any kind of Colic is cured with "Miller's Balm."

GOOD FOR MAN AND BEAST.

GOOD for MAN.

Inflammation of all kinds,
Diphtheria
Wounds,
Bruises,
Burns,
Sprains,
Rheumatism,
Sore Throat,
Swelling of the Glands
Inflammation of the Eyes,
Broken Breast
Frost Bites,
Chilblains,
Piles,
Bee Stings,
And all Sores.



GOOD for BEAST.

Fresh Wounds
Galls,
Sprains,
Bruises,
Cracked Heel,
Ring Bone,
Poll Evil,
Wind Galls,
Spavins,
Sweeney,
Founder,
Lameness,
Sand Cracks,
Scratches or Grease,
Mange,
Horse Distempers.
Etc., Etc.

Cures Garget, Sore Teats and Bags, and all Sores and Swellings on Cows and Oxen.

A HISTORY OF ITS DISCOVERY.

"The above named article was discovered by me, during my connection with the Clinton Liberal Institute, at Clinton, Oneida County, N. Y., as Professor of Chemistry, in attempting to form Prussic Acid by a quicker process than the ordinary way of uniting the independent gaseous bodies of which it is composed.

"This truly wonderful agent was used a long time by the students of said Institute for a wash after shaving, etc., before its superior excellence became known—said it made their faces smooth—cured their chapped hands, etc. I must here relate a little incident that took place at the institution, which caused me to introduce it to the public as a remedy for *Wounds, Inflammation, etc.*

"One of the students had his arm very severely bruised and lacerated by being accidentally caught in the machinery of the Observatory, and was brought to my room in a fainting condition. His arm was dressed and the Dermador freely applied. The next morning the soreness was all gone, and the arm had not pained him any through the night. We were all greatly surprised at the happy result. I submitted the Dermador to various scientific physicians for trial, who all pronounced it the best external remedy they had ever used. I was, therefore, induced to introduce it to the public."

HOMER ANDERSON, A. M.,
Late Prof. Chemistry, Clinton Liberal Institute, N. Y.

For Prof. Anderson's more extended remarks and for a large number of testimonials voluntarily sent us by the persons whose signatures are attached, we would refer you to our Circular Pamphlet around bottle.

We would say to Livery Stable Keepers, make it a point never to be without this great remedy! It is a cheap, efficient and SURE medicine. With this "Dermador" there is no such word as "FAIL." It never blisters, but cools. Price, 25 and 50 cents. Sold by all druggists.

Dermador *cools*, but does not *blister*.

WOOLEN GOODS.

CHROME BLACK.—BEST IN USE.—For five pounds goods, blue vitriol, six ounces; boil a few minutes, then dip goods three-fourths hour, airing often; take out goods, make a dye with three pounds logwood, boil one-half hour; dip three-fourths hour, and air goods, and dip three-fourths hour more. Wash in strong suds. This will not fade by exposure to sun.

WINE COLOR.—For five pounds goods, camwood, two pounds; boil fifteen minutes and dip goods one-half hour; boil again and dip one-half hour; then darken with blue vitriol, one and one-half ounces; if not dark enough, add copperas, one-half ounce.

SCARLET.—VERY FINE.—For one pound goods, cream-tartar, one-half ounce; cochineal, well pulverized, one-half ounce; muriate of tin, two and one-half ounces; boil up the dye and enter the goods; work them briskly for ten or fifteen minutes, then boil one and one-half hours, stirring goods slowly while boiling. Wash in clear water and dry in the shade.

PINK.—For three pounds goods, alum, three ounces; boil and dip the goods one hour; then add to the dye, cream-tartar, four ounces; cochineal, well pulverized, one ounce; boil well and dip the goods while boiling until the color suits.

BLUE.—QUICK PROCESS.—For two pounds goods, alum, five ounces; cream-tartar, three ounces; boil goods in this one hour, then put goods into warm water which has more or less extract of indigo in it, according to the depth of color desired, and boil again until it suits, adding more of the blue if needed.

MADDER RED.—To each pound of goods, alum, five ounces; red, or cream-tartar, one ounce. Put in goods and bring kettle to a boil, for one-half hour, then air them and boil one-half hour longer; empty kettle and fill with clean water; put in bran, one peck; make it milk-warm, and let it stand until bran rises, then skim off the bran and put in one-half pound madder; put in goods and heat slowly until it boils and is done. Wash in strong suds.

GREEN.—For each pound of goods, fustic, one pound; with alum, three and one-half ounces; steep until strength is out, and soak goods therein until a good yellow is obtained; then remove the chips and add extract of indigo or chemic, one tablespoon at a time, until color suits.

SNUFF BROWN, DARK.—For five pounds goods, camwood, one pound; boil it fifteen minutes, then dip goods three-fourths hour; take out goods, and add to the dye two and one-half pounds fustic; boil ten minutes and dip goods three-fourths hour; then add blue vitriol, one ounce; copperas, four ounces; dip again one-half hour. If not dark enough, add more copperas.

ANOTHER METHOD—ANY SHADE.—Boil goods in a mordant of alum, two parts; copperas, three parts; then rinse them through a bath of madder. The tint depends on the relative proportions of the copperas and alum; the more copperas, the darker the dye. Joint weight of both should not be more than one-eighth of weight of goods. Mixtures of reds and yellows with blues and blacks, or simple dyes, will make any shade.

ORANGE.—For five pounds goods, muriate of tin, six tablespoons; argal, four ounces; boil and dip one hour, and add again to the dye one teacup madder; dip again one-half hour. Cochineal, about two ounces, in place of madder, makes a much brighter color.

Blood-color, to keep good and healthy, see page 20.

PURPLE.—For each pound goods, two ounces cudbear; rinse goods well in soap suds then dissolve cudbear in hot suds—not quite boiling—and soak the goods until of required color. The color is brightened by rinsing in alum water.

YELLOW.—RICH.—Work five pounds goods one-half hour in a boiling bath with three ounces bichromate of potassa and two ounces alum; lift and expose till well cooled and drained, then work one-half hour in another bath with five pounds fustic. Wash out and dry.

CRIMSON.—Work for one hour in a bath with one pound cochineal paste; six ounces dry cochineal; one pound tartar; one pint protochloride of tin. Wash out and dry.

SALMON.—For each pound goods, one-fourth pound annotto; one-fourth pound soap; rinse goods in warm water, put them into mixture and boil one-half hour. Shade will be according to amount of annotto.

DOVE AND SLATE COLORS OF ALL SHADES —Boil in iron vessels a teacup of black tea with teaspoon of copperas, and sufficient water. Dilute till you get the shade wanted.

COTTON GOODS.

BLACK.—For five pounds goods, boil them in a decoction of three pounds sumach one-half hour, and steep twelve hours; dip in lime water one-half hour; take out and let them drip one hour; run them through the lime water again fifteen minutes. Make a new dye with two and one-half pounds logwood (boiled one hour), and dip again three hours; add bichromate potash, two ounces, to the logwood dye and dip one hour. Wash in clear cold water and dry in shade. Only process for permanent black.

SKY BLUE.—For three pounds goods, blue vitriol, four ounces; boil few minutes, then dip goods three hours; then pass them through strong lime water. *A beautiful* BROWN can be obtained by next putting goods through a solution of prussiate of potash.

GREEN.—Dip goods in home-made blue; dye until blue enough is obtained to make the green as dark as required; take out, dry and rinse a little. Make a dye with fustic, three pounds, logwood, three ounces, to each pound goods, by boiling dye one hour; when cooled so as to bear hand, put in goods, move briskly few minutes, and let lie one hour; take out and thoroughly drain; dissolve and add to the dye for each pound of cotton, blue vitriol, one half ounce, and dip another hour. Wring out and let dry in the shade. By adding or diminishing the logwood and fustic, any shade may be had.

YELLOW.—For five pounds of goods, seven ounces sugar of lead; dip goods two hours; make a new dye with bichromate of potash, four ounces: dip until color suits; wring out and dry. If not yellow enough, repeat.

ORANGE.—For five pounds goods, sugar of lead, four ounces; boil few minutes; when a little cool, put in goods; dip two hours; wring out; make a new dye with bichromate potash, eight ounces; madder, two ounces; dip until it suits; if color is too red, take small sample and dip into lime water and choose between them.

RED.—Muriate of tin, two-thirds teacup; add water to cover goods; raise to boiling heat; put in goods one hour; stir often; take out, empty kettle, put in clean water with nicwood, one pound; steep one-half hour at hand heat; then put in goods and increase heat one hour—not boiling. Air goods and dip one hour as before. Wash without soap.

Three back numbers of this book for 6 cents in stamps; six for 12 cents.

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1882.

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Chocolate Caramels.
Chocolate Creams.

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PAINTING, ETC.
Same as in book of 1885.
DYEING—30 receipts same as in book of 1885.
RECEIPTS FOR INVALIDS.
22 Receipts same as in book of 1885.

1885. CALENDAR. 1885.

JANUARY.

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DECEMBER.

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